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## RASO MINANG

A traditional Minangkabau feast, presenting a selection of authentic Padang dishes, showcasing the rich spices and vibrant flavours of West Sumatra.

01 April - 30 April 2026

IDR 500,000++ / pax

Bali Beach Hotel The Heritage Collection  
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Sanur Kaja, Denpasar  
Bali 80227

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## RASO MINANG

### **House-made Begina and Kembang Goyang Kecombrang**

*Jatiluwi organic red rice crackers with Balinese root spices and star crackers with torch ginger  
Served with a selection of Nusantara sambals*

### **SOUP**

#### **Soto Padang**

*diced beef, bean sprouts, vermicelli, potato cake, tomato, turmeric broth*

### **MAIN COURSE**

#### **Sotong Sambal**

*local catch squid, chili, lemongrass, lime, leek, tomato*

#### **Udang Asam Padeh**

*king prawn, shallot, ginger, tomato, lime*

#### **Tenggiri Balado**

*mackerel fillet, shallot, chili, kaffir lime leaves*

#### **Ayam Goreng Lengkuas**

*deep fried chicken with galangal and crispy galangal crumbs*

#### **Gulai Itiak**

*smoked local duck, candlenut, lemongrass, salam leaves*

#### **Cancang Sapi**

*slow braised US Prime beef short ribs, chili, garlic, cardamom*

#### **Terong Lado Ijo**

*purple eggplant, green chili, lemon basil*

#### **Nasi Pandan**

*aromatic pandan-steamed rice*

### **ON THE SIDE**

#### **Sambal Goreng Paru & Petai**

*crispy beef lungs, stink beans, sweet chili paste*